

PREPARED WITH LOCALLY AND  
REGIONALLY SOURCED INGREDIENTS

# HARVEST MENU



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# GREENER OPTIONS, HEALTHIER CHOICES

Our chefs use only the freshest ingredients and items sourced locally and from around the region to create our great tasting menus, offering sustainable food options that are healthy and delicious.

- All fruit and vegetables in this menu are grown locally or sourced from neighbouring Southeast Asian regions, and selected seafood is from sustainable stock.

We make informed choices on where our supplies originate from to reduce our Food Miles.

Food Miles refer to the carbon footprint based on the distance from where the food is produced to the customer's plate. The lower the Food Miles, the fresher the product and lower the emission of greenhouse gases during transportation.

- All chicken products are free-range.  
Free-range is a method of farming that allows animals to roam freely, rather than be confined in an enclosure.
- All breads are made from unbleached, unbromated natural wheat.
- Vegetarian options contribute to sustainability by putting less strain on resources required to raise livestock for providing proteins, as well as from overfishing.



Freshly grown herbs from the RISE Herb Garden



# I. COFFEE BREAK

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# À LA CARTE COFFEE BREAK MENU

## FRUITS

- Sliced Seasonal Fresh Fruit Platter (Individual)
- Sliced Seasonal Fresh Fruit Platter (Small: 8-12 pax)
- Sliced Seasonal Fresh Fruit Platter (Medium: 12-20 pax)
- Sliced Seasonal Fresh Fruit Platter (Large: 20-30 pax)

## BAKERY

- Sweet Pineapple Roll
- Banana Muffin

## IN THE OVEN

- Chicken Sausage Rolls
- Spinach Quiche
- Mini Egg Tarts
- Chicken Pies
- Vegetarian Pies (V)

## SANDWICHES

- Chicken
- Tuna
- Egg Mayonnaise
- Tomato, Cucumber & Lettuce (V)

## BARBECUE ITEMS

- Chicken Satay served with Condiments & Sauce
- Mutton Satay served with Condiments & Sauce
- Seafood Otah-Otah wrapped in Coconut Leaf

(V) - Vegetarian

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# À LA CARTE COFFEE BREAK MENU

## STEAMED ITEMS

Chicken Dumpling  
Chicken Glutinous Rice  
Chicken Siew Mai  
Mini Soon Kueh  
Mini Yam Pau (V)  
Mini Chicken Char Siew Pau  
Mini Chicken Pau  
Mini Custard Pau  
Mini Pandan Kaya Pau (V)  
Mini Tau Sar Pau (V)  
Radish Cake  
Scallop Dumpling  
Scallop Siew Mai  
Spinach Dumpling (V)  
Superior Dumpling  
Yam Cake

## DEEP-FRIED ITEMS

Chicken Curry Puff  
Potato & Sardine Curry Puff  
Potato Curry Puff (V)  
Golden Crispy Potato Croquette (V)  
Chicken Gyoza  
Prawn Gyoza  
Vegetarian Gyoza (V)  
Prawn Wanton  
Prawn with Potato Wrap  
Chicken Samosa  
Mutton Samosa  
Vegetarian Samosa (V)  
Seafood Otah-Otah  
Shanghai Fried Chicken Pau  
Seafood Spring Roll  
Vegetarian Spring Roll (V)  
Thai Fish Cake  
Vietnamese Sugar Cane Prawn

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# À LA CARTE COFFEE BREAK MENU

## DEEP-FRIED ITEMS

Breaded Crab Cake  
Breaded Crab Claw  
Breaded Fish Finger  
Chicken Ngo Hiang  
Pandan Chicken

## SWEETS

Salted Caramel Tart  
Lime Meringue Tart  
Roasted Mango Crumble Tart  
Ginger Madeleine  
Coffee Financier  
Pandan Swiss Roll  
Pineapple Upside Down Cake  
Marble Cake  
Baked Coconut Chiffon Cake  
Banana & Sweet Corn Cake  
Pandan Lychee Fudge Cake  
Baked Pumpkin Custard Pudding  
Mango & Peanut Rice Pudding  
Coconut Custard Roll  
Sea Coconut Jelly with Sweetened Coconut Cream  
Scone  
Banana Bread

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## II. LUNCH





# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 1

### APPETISER

Smoked Duck Rillettes  
Caramelised Pineapple, Petite Greens

### MAIN COURSE

Pan-seared Sea Bass Fillet with Thyme & Braised Daikon  
Button Mushroom Ragout & Citrus Velouté

### DESSERT

Lime Coconut Parfait  
Lime Jelly & Guava Coulis

## MENU 1 (VEGETARIAN)

### APPETISER

Confit Potato, Broccoli & Carrot  
Tomato Salsa & Lemon Emulsion

### MAIN COURSE

Oven-baked Forest Mushroom Timbale & Sweet Pea Salad  
Potato Mousseline & Carrot Velouté

### DESSERT

Lime Coconut Parfait  
Lime Jelly & Guava Coulis

# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 2

### APPETISER

Tian of Lump Crab Salad  
Sun-dried Cherry Tomatoes & Black Pepper Emulsion

### MAIN COURSE

Oven-baked Chicken Breast with Pumpkin Mousseline  
Sautéed Garden Vegetables with Natural Pan Gravy

### DESSERT

Caramel Gula Melaka Lychee Cake  
with Coconut Sauce

## MENU 2 (VEGETARIAN)

### APPETISER

Lightly Smoked Tomato Carpaccio  
Honey Basil Nage

### MAIN COURSE

Cauliflower Flan, Sautéed Garden Vegetable  
Pumpkin Mousseline & Mushroom Emulsion

### DESSERT

Caramel Gula Melaka Lychee Cake  
with Coconut Sauce

# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 3

### APPETISER

Chicken Torchon & Liver Pâté  
Melba Toast, Wild Mushroom Salad

### MAIN COURSE

Pan-seared Tilapia Fillet with Preserved Lemon Sauce  
Baked Herb Potato & Provençal Stewed Vegetables

### DESSERT

Pineapple Milk Pudding

## MENU 3 (VEGETARIAN)

### APPETISER

Pickling of Cherry Tomatoes & Yellow Melon  
Tea Cubes & Micro Flower Salads

### MAIN COURSE

Baked Provençal Vegetable Lasagna with Spinach Béchamel  
Baked Herb Potato with Basil Emulsion

### DESSERT

Pineapple Milk Pudding

# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 4

### APPETISER

Sous Vide Threadfin Fillet  
Baby Leek, Tomato Nage & Petite Greens

### MAIN COURSE

Pan-fried Chicken Breast, Mushroom Pilaf Galette  
Vegetable Medley, Natural Aroma Jus

### DESSERT

Pineapple Upside-down Cake  
Homemade Mango Sorbet

## MENU 4 (VEGETARIAN)

### APPETISER

Chilled Cauliflower Curd & Summer Vegetable Salad  
Radish & Citrus Vinaigrette

### MAIN COURSE

Seared Mushroom Pilaf Galette with Vegetable Medley  
Roast Taro & Pumpkin Bisque

### DESSERT

Pineapple Upside-down Cake  
Homemade Mango Sorbet

# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 5

### APPETISER

Marinated Flower Squid & Prawn Salad  
Asparagus, Pea Sprout, Cherry Tomato

### MAIN COURSE

Poached Threadfin Fillet, Seasonal Garden Vegetables  
Roasted Pumpkin & Lemon Grass Scented Bouillabaisse

### DESSERT

Candied Ginger & Coconut Cake  
Pandan Ice Cream

## MENU 5 (VEGETARIAN)

### APPETISER

Wild Mushroom Salad  
Caramelised Onion, Leek Confit, Tomato Emulsion

### MAIN COURSE

Baked Sweet Potato Millefeuille, Sautéed Spinach  
Roasted Pumpkin & Citrus Cabbage Slaw

### DESSERT

Candied Ginger & Coconut Cake  
Pandan Ice Cream

# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 6

### APPETISER

Flash Seared Tuna 'Nicoise Salad'  
Quail Egg, Bean & Potato

### MAIN COURSE

Roasted Pepper-Rubbed Chicken Roulade, Sautéed Seasonal Vegetables  
Creamy Potato Purée & Mushroom Infused Jus

### DESSERT

Roasted Banana Bread Pudding  
Caramel Anglaise

## MENU 6 (VEGETARIAN)

### APPETISER

Roasted Golden Pumpkin Salad  
Thai Asparagus, Tomato & Cress

### MAIN COURSE

Asparagus Flan, Sautéed Seasonal Vegetables  
Champignon Ragout & Tomato Coulis

### DESSERT

Roasted Banana Bread Pudding  
Caramel Anglaise

# WESTERN SET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

## MENU 7

### APPETISER

Sous Vide Tiger Prawn Salad  
Baby Lettuce & Micro Cress

### MAIN COURSE

Pan Roast Duck Breast, Sautéed Garden Greens  
Rosemary Roasted Potato & Orange Infused Gravy

### DESSERT

Mango Yoghurt Cake  
Coconut Ice Cream

## MENU 7 (VEGETARIAN)

### APPETISER

Curry Rice Salad, Asparagus Spear  
Petit Greens, Chive Vinaigrette

### MAIN COURSE

Baked Vegetable Tian, Rosemary Roasted Potato  
Cherry Tomato Confit & Basil Pesto

### DESSERT

Mango Yoghurt Cake  
Coconut Ice Cream

# BUFFET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

Select up to 4 items for Appetisers, 5 items for Main Courses, 4 items for Desserts, and 1 item for Soups (Maximum of 14 items)

## MENU 1

### APPETISER

Thai Chicken Salad with Green Mango & Coriander  
Marinated Duck Salad with Citrus Dressing  
Smoked Chicken with Caramelised Onions  
Tangy Prawn Salad with Mango & Cucumber Salsa  
Seafood Salad with Tomato & Thai Basil  
Curry Potato Salad (V)  
Thai Green Papaya Salad (V)  
Marinated Chinese-Style Fungus & Mushroom Salad (V)  
Grilled Vegetables with Herbs (V)  
Garden Greens with a Selection of Dressings (V)  
(Thousand Island Dressing, Asian Dressing, Lemon Vinaigrette)

### SOUP

Roasted Zucchini Creamy Soup (V)  
Stock-poached Celery with Local Spinach Velouté (V)  
Chinese Seafood Clear Soup

Home-baked Breads, Rolls & Butter

### WESTERN MAIN COURSE

Oven-baked Chicken Thigh with Rosemary & Tomato Concassé  
Stewed Duck Cocotte with Eggplant  
Brick-baked Tilapia with Dill Sauce  
Seared Tomatoes, Leek & Indo Potato (V)  
Sugar-glazed Roast Root Vegetables (V)  
Sautéed French Beans with Garlic & Medley Mushrooms (V)  
Fresh Herbs Pilaf (V)

### ASIAN MAIN COURSE

Chicken Kebab with Chilli Mint Sauce  
Sam's Pi Pa Duck  
Malay-Style Deep-fried Fish Fillet in Assam Padas  
Chinese-Style Braised Vegetables Stew (V)  
Thai Red Curry Bamboo Shoots (V)  
Sambal Seafood Mee Goreng  
Fried Rice with Chicken Char Siew  
Steamed White Rice

### DESSERT

Caramel Banana Fondant Cake  
Swiss Roll Assorted Flavours  
Rose Apple Tart  
Crème Caramel  
Pandan Cream Puff  
Caramel Pineapple Crumble  
Assorted Agar Agar  
Sago Melaka Pudding  
Kueh Amboon  
Ginger Soya Bean Pudding  
Pulut Hitam  
Seasonal Fresh Sliced Fruits

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# BUFFET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

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## APPETISER

Roast Chicken with Vegetable Salad  
Smoked Duck with Trio Capsicum & Dressing  
Tuna Tataki, Beans & White Onion  
Prawn Salad, Straw Mushrooms & Chinese Celery  
with Oriental Sauce  
Chinese Roast Duck Salad  
Chinese-Style Shredded Chicken & Flat Noodle Salad  
Creamy Potato Salad (V)  
Chatpati Gobhi (Spicy Cauliflower & Tomato Salad) (V)  
Roasted Bell Pepper, Root Vegetables & Semi-dried Tomato Salad (V)  
Garden Greens with a Selection of Dressings\*  
(Thousand Island Dressing, Asian Dressing, Lemon Vinaigrette)

## SOUP

Roasted Carrot Soup with Basil Pesto (V)  
Minestrone Soup (V)  
Chicken Soup with Mushroom, Carrot & Celery

Home-baked Breads, Rolls & Butter

## MENU 2

### WESTERN MAIN COURSE

Oven-roasted Cajun Chicken Breast with Orange Cumin Jus  
Confit Duck Leg with Sautéed Onion & Mushrooms, Natural Jus  
Sea Bass with Sautéed Garden Greens  
Roast Potato with Orange Zest (V)  
Baked Gratin Cauliflower (V)  
Vegetable Crumble (V)  
Parsley Rice Pilaf (V)

### ASIAN MAIN COURSE

Deep-fried Chicken Ngoh Hiang with Sweet Chilli Sauce  
Thai Red Duck Curry with Basil  
Wok-fried Sea Bass with 'Kecap Manis'  
Stir-fried Kai Lan with Braised Mushrooms (V)  
Deep-fried Vegetarian Beancurd Rolls (V)  
Hong Kong Noodles with Prawns, Egg & X.O. Sauce  
Satay Chicken Nasi Goreng  
Steamed White Rice

### DESSERT

Lime Financier  
White Coffee Mousse Cake  
Mango & Pomelo Pudding  
Calamansi Curd Tart  
Pandan Swiss Roll  
Bread & Butter Pudding  
Grass Jelly & Coconut Soup  
Fried Red Bean Pancake  
Ice Chendol  
Assorted Nonya Kuehs  
Baked Lychee Pudding  
Sliced Seasonal Fresh Fruits

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## APPETISER

Shanghai-Style Sesame Chicken Salad  
Prawn & Flower Squid with Capsicum Salad  
Marinated Duck Salad with Asparagus & Pomelo  
Crab Meat Salad with Cucumber & Citrus Dressing  
Roasted Duck & Egg Noodle Salad  
Potato with Chicken Picnic Ham Salad  
Roasted Beetroot Salad (V)  
Aloo Gobhi (Indian Potato & Cauliflower Salad) (V)  
Marinated Cherry Tomato & Cucumber Salad (V)  
Garden Greens with a Selection of Dressings (V)  
(Thousand Island Dressing, Asian Dressing, Lemon Vinaigrette)

## SOUP

Slow-cooked Vegetable Soup (V)  
Creamy Potato & Leek Velouté (V)  
Seafood Dumpling Broth

Home-baked Breads, Rolls & Butter

## MENU 3

### WESTERN MAIN COURSE

Stewed Chicken Casserole  
Pan-seared Breast de Canard with Licorice Split Jus  
Oven-baked Tilapia Fillet with Lemon & Garlic Herbs  
Honey-glazed Roasted Potato (V)  
Stewed Vegetables (V)  
Herb-roasted Carrot, Zucchini & Wild Mushrooms (V)  
Tomato Rice Pilaf (V)

### ASIAN MAIN COURSE

Wok-fried Black Peppercorn Chicken, Bell Pepper & Onion  
Hong Kong-Style Braised Duck  
Sweet & Sour Fish  
Crispy Beancurd with Broccoli & Gingko Nuts (V)  
Braised Long Cabbage with Beancurd Skin (V)  
Wok-fried Fish Cake Kuay Teow with Black Bean Sauce  
Fried Rice with Salted Fish & Eggs  
Steamed White Rice

### DESSERT

Lychee Custard Cake  
Sweet Almond Beancurd with Longan  
Gula Melaka Fudge Cake  
Toffee Banana Tart  
Crunchy Peanut Milk Pudding  
Roasted Pineapple Crumble Tart  
Prune Kueh Lapis  
Kueh Koswee  
Peanut Sesame Ball  
Pandan Surabaya Kueh  
Warm Coconut Sweet Potato Soup  
Sliced Seasonal Fresh Fruits

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# BUFFET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

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## MENU 4

### APPETISER

Roast Chicken with Archar, Sesame Seeds & Scallion  
Chinese Flat Noodles with Duck Salad  
Seafood Salad with Cocktail Sauce  
Chicken Chat (Spicy Tandoori Chicken Salad)  
Double-smoked Duck with Thai Asparagus & Coriander Salad  
Lotus Root Salad with Peanut  
Thai Green Mango Salad (V)  
Marinated Chinese-Style Fungus & Mushroom Salad  
Marinated Vegetable Ratatouille (V)  
Garden Greens with a Selection of Dressings (V)  
(Thousand Island Dressing, Asian Dressing, Lemon Vinaigrette)

### SOUP

Handpicked Wild Mushroom Creamy Soup (V)  
Tomato Soup with Basil & Garlic Croutons (V)  
Winter Melon & Seafood Soup

Home-baked Breads, Rolls & Butter

### WESTERN MAIN COURSE

Pan-seared Chicken Cube with Stewed Assorted Bean  
Duck Breast with Citrus Zest  
Spicy Seafood with Carrot  
Potato Confit with Thyme & Garlic (V)  
Sauteed Baby Garden Vegetable (V)  
Butter-roasted Root Vegetables (V)  
Thai Jasmine Rice (V)

### ASIAN MAIN COURSE

Roast Chicken with Golden Garlic  
Braised Duck with Mushrooms & Chestnuts  
Thai Red Fish Curry  
Stir-fried Spinach with Black Mushrooms (V)  
Braised Lo-han Vegetables (V)  
Prawn Hokkien Mee  
Seafood Sambal Nasi Goreng  
Steamed White Rice

### DESSERT

Pandan Sago Milk Pudding  
Coconut Rice Pudding  
Mango Swiss Roll  
Caramel Peanut Tart  
Toasted Coconut Jackfruit Pudding  
Lime Pound Cake  
Surabaya Kueh  
Rainbow Kueh Lapis  
Assorted Local Kueh  
Green Bean Soup  
Chilled Cheng Tng  
Sliced Seasonal Fresh Fruits

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# BUFFET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

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## APPETISER

Oven-baked Mackerel with Cucumber Salad  
Smoked Duck, Caramelised Onion & Lemon Dressing  
Thai Seafood with Salad  
Curry Crab Meat Salad with Celery  
Satay Chicken Meat with Red Onion Salad  
Tom Yam Prawn Salad with Green Mango  
Yellow Beancurd with Peanut Assam Sauce (V)  
Chapati Gobhi (Spicy Cauliflower & Tomato Salad) (V)  
Beetroot, Cucumber & Orange with Kaffir Lime Dressing (V)  
Garden Greens with a Selection of Dressings (V)  
(Thousand Island Dressing, Asian Dressing, Lemon Vinaigrette)

## SOUP

Cream of Pumpkin with Parsley (V)  
French Onion Soup (V)  
Steam-baked Chinese Herbal Chicken Soup  
  
Home-baked Breads, Rolls & Butter

## MENU 5

### WESTERN MAIN COURSE

Roasted Marinated Chicken Thigh with Mushroom Sauce  
Pan-fried Duck Breast with Braised Cabbage  
Milanese Seafood Stew  
Gratined Dauphinoise Potato (V)  
Hand-harvested Garden Vegetables with Clarified Butter  
& Chopped Parsley (V)  
Oven-baked Eggplant (V)  
Pineapple Pilaf (V)

### ASIAN MAIN COURSE

Wok-fried Chicken with Ginger & Spring Onion  
Braised Duck in Thai Green Curry & Basil  
Deep-fried Fish Fillet with Chilli Black Bean Sauce  
Slow-braised Seasonal Vegetables (V)  
Crispy Beancurd with Salt & Pepper (V)  
Wok-fried Seafood Udon  
Hong Kong-Style Oven-baked Chicken,  
Salted Fish & Sausage Rice  
Steamed White Rice

### DESSERT

Baked Coconut Custard  
Pandan Chiffon Cake  
Lime Meringue Tart  
Bread Pudding  
Lychee Crème Caramel  
Chocolate Éclair  
Surabaya Kueh  
Kopi Kueh Lapis  
Malay Kueh Lapis  
Kueh Amboon  
Ice Red Ruby  
Sliced Seasonal Fresh Fruits

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# BUFFET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

Select up to 4 items for Appetisers, 5 items for Main Courses, 4 items for Desserts, and 1 item for Soups (Maximum of 14 items)

## APPETISER

Smoked Duck with Green Papaya Salad  
Chinese Egg Noodle Salad with Sesame Chicken  
Poached Prawns, Melon & Coleslaw Mayonnaise  
Curry Mayo Crab Meat  
Herb-roasted Chicken with Caramelised Onion  
Seafood Salad with Capsicum & Herbs  
Roasted Vegetables & Herb Vinaigrette (V)  
Kheera Aur Singhara Salad (V)  
(Cucumber & Water Chestnut in Spicy Dressing)  
Marinated Chinese Mushrooms with Sweet Turnip & Hot Bean Sauce  
Garden Greens with a Selection of Dressings (V)  
(Thousand Island Dressing, Asian Dressing, Lemon Vinaigrette)

## SOUP

Provençal Vegetable Broth (V)  
Cream of Carrot Soup (V)  
Sichuan-Style Hot & Sour Seafood Thick Soup

Home-baked Breads, Rolls & Butter

## MENU 6

### WESTERN MAIN COURSE

Spanish Chicken Stew with Potatoes & Mix Herb  
Boneless Duck Leg Slow-braised with Onion  
Oven-baked Sea Bass with Dill Emulsion  
Roast Sweet Potato with Honey, Sesame & Chopped Peanuts (V)  
Seasonal Vegetables Sautéed with Mushroom  
& Garlic Confit (V)  
Vegetable Stew (V)  
Turmeric Sweet Onion Rice

### ASIAN MAIN COURSE

Chicken Yakitori  
Braised Duck with Fried Yam  
Steamed Fish with Salted Vegetables & Plums  
Wok-fried Broccoli, Cauliflower & Carrot (V)  
Szechuan Ma Po Tofu (V)  
Char Kway Teow with Prawns, Fish Cake & Eggs  
Vegetable Nasi Briyani with Fried Shallots & Cilantro  
Steamed White Rice

### DESSERT

Baked Gula Melaka Egg Custard  
Longan Fruit Tart  
Ginger Crème Caramel  
Mango Crumble Tart  
Caramel Éclair  
Banana Bread Pudding  
Pandan Surabaya Kueh  
Kueh Onde Onde  
Pulut Inti  
Peanut Ball  
Assorted Agar Agar  
Sliced Seasonal Fresh Fruits

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# BUFFET LUNCH MENU

Includes Freshly Brewed Coffee & Tea

Select up to 4 items for Appetisers, 5 items for Main Courses, 4 items for Desserts, and 1 item for Soups (Maximum of 14 items)

## APPETISER

Chilli Lump Crab Salad  
Tuna Tataki, Beans & Garlic Dressing  
Seafood Salad Chinese Celery & Oriental Sauce  
Drunken Chicken with Coriander  
Flower Squid with Thai Spicy Lemongrass Dressing  
Smoked Chicken, Trio Capsicum & Citrus Dressing  
Curry-infused Potato Salad (V)  
Green Mango & Papaya Salad (V)  
Roasted Vegetable Salad (V)  
Garden Greens with a Selection of Dressings (V)  
(Thousand Island, Asian Dressing, Lemon Vinaigrette)

## SOUP

Cream of Chicken Soup  
Cauliflower Creamy Soup (V)  
Cantonese-Style Cabbage & Chicken Broth

Home-baked Breads, Rolls & Butter

## MENU 7

### WESTERN MAIN COURSE

Pot-roasted Chicken Cacciatore  
Pan-roasted Duck Breast with Glazed Pineapple  
& Giblet Shallot Jus  
Sautéed Mixed Shellfish with Sweet Pepper Sauce  
Creamy Potato Mash  
Toasted Handpicked Garden Vegetables (V)  
Vegetable Moussaka with Tomato Sauce (V)  
Sweet Corn Rice (V)

### ASIAN MAIN COURSE

Korean-Style Chicken Wings  
Roast Duck with Local Spices  
Sambal-onion Fish with Lady Fingers  
Wok-fried Baby Nai Pai with Vegetarian Conpoy Sauce (V)  
Nonya Chap Chye (V)  
Malay-Style Fried Prawn Mee Siam  
Pineapple Fried Rice with Chicken Floss  
Steamed White Rice

### DESSERT

Lime Meringue Tart  
Pineapple Upside Down Cake  
Baked Lemongrass Egg Custard  
Pineapple Coconut Rice Pudding  
Coconut Cream Puff  
Lime Lychee Layered Cake  
Assorted Malay Kueh  
Pandan Pancake  
Peanut Ball  
Soya Bean Pudding  
Mixed Spice Kueh Lapis  
Sliced Seasonal Fresh Fruits

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# CHINESE LUNCH MENU

Includes Chinese Tea

## MENU 1

虾饺拼菠菜饺  
Chinese Combination

Har Gow Prawn Dumplings  
Spinach Dumplings

海鲜蛋白豆腐羹  
Braised Seafood with Bean Curd & Egg White Broth

蹄香油条炒虾球  
Wok-fried Prawns with Water Chestnut  
& You Tiao

蒜蓉蒸金目鲈  
Steamed Sea Bass with Garlic

星洲炒米粉  
Xing Zhou Fried Bee Hoon

芋头西米露  
Chilled Yam Paste Sago

## MENU 2

叉烧酥拼脆炸春卷  
Chinese Combination

Baked BBQ Chicken Puffs  
Deep-fried Spring Rolls

鲜虾金瓜羹  
Braised Prawns with Pumpkin Soup

清蒸笋壳鱼  
Steamed Marble Goby with Spring Onion

黑白双菇扒时蔬  
Braised Twin Mushrooms with Vegetables

叁崙海鲜炒面  
Sambal Seafood Fried Noodles

蜜瓜西米露  
Chilled Melon Sago

## MENU 3

烧味拼盘  
Chinese Combination

Roast Chicken  
Roast Duck

鸡丝酸辣汤  
Hot & Sour Soup with Shredded Chicken

麦片炸虾球  
Deep-fried Prawns with Oatmeal

清蒸石斑鱼  
Steamed Garoupa with Soy Sauce

叁崙海鲜炒饭  
Sambal Seafood Fried Rice

青柠香茅果冻  
Chilled Lemon Grass Jelly with Fresh Fruits

### III. DINNER

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# CHINESE DINNER MENU

Includes Chinese Tea

## MENU 1

锦绣大拼盘  
**Chinese Combination**

Vietnamese Spring Roll  
Papaya Salad  
Roast Duck  
Egg Omelette  
Deep-fried Baby Squid

红烧蟹肉海皇羹  
Braised Crab Meat with Seafood in Chicken Broth

富贵黄金虾球  
Deep-fried Prawn with Salted Eggs

翡翠扒大鸭  
Five-Spice Stewed Duck with Greens in Oyster Sauce

娘惹酱蒸金目鲈  
Steamed Sea Bass with Nonya Sauce

香茅豉油鸡  
Lemon Grass Soya Chicken

芋香鸡肉腊味炒饭  
Taro Fried Rice with Chicken Sausages

榴梿绿豆沙  
Green Bean Paste with Durian

## MENU 2

鲜果沙律虾  
Fresh Fruit Prawn Salad

酸辣海鲜羹  
Hot & Sour Seafood Soup

佛钵飘香  
Wok-fried Seafood & Greens in Yam Ring

碧绿映珊瑚  
Wok-fried Vegetables with Crab Meat & Crab Roe

油浸笋壳鱼  
Singapore-Style deep-fried Marble Goby

一品脆皮鸡  
Crispy Roast Chicken with Prawn Crackers

菠萝海鲜炒饭  
Pineapple Seafood Fried Rice

椰汁黑糯米  
Bubur Pulut Hitam

## MENU 3

日式大拼盘  
**Deluxe Royal Platter**

Spring Roll  
Roast Duck  
Seasoned Squid Salad  
Samosa  
Chicken Satay

鸡汤红烧海鲜羹  
Braised Seafood in Chicken Broth

滋补药材活虾  
Steamed Live Prawns

蚝汁翡翠扣日本花菇  
Braised Shiitake Mushrooms with Greens in Oyster Sauce

豉油皇清蒸鲈鱼  
Steamed Sea Bass with Spring Onion

龙皇脆皮鸡  
Crispy Roast Chicken

鸡蓉银芽伊面  
Braised Ee-Fu Noodles with Chicken Floss

香芒雪糕西米露  
Chilled Cream of Mango with Sago

IV. BENTO BOX



# CHINESE BENTO BOX MENU

Food items are non-transferable to refreshment breaks.

## MENU 1

### APPETISER

Flat Glass Noodles with Chicken Salad

### MAIN COURSE

Black Peppercorn Chicken  
Stir-fried Broccoli, Cauliflower & Capsicum  
Steamed Fragrant Rice

### DESSERT

Egg Tart

## MENU 2

### APPETISER

Poached Prawn Salad with Fresh Fruits

### MAIN COURSE

Sweet & Sour Sea Bass  
Wok-fried Baby Bok Choy  
Steamed Fragrant Rice

### DESSERT

Deep-fried Red Bean Pancake

## MENU 3

### APPETISER

Sesame Baby Octopus with White Cabbage

### MAIN COURSE

Kung Pao Chicken  
Braised Mushroom with Chinese Spinach  
Steamed Fragrant Rice

### DESSERT

Lotus Seed Paste Puff

Box Luncheons are to be consumed within the stipulated time as indicated on the time-stamp. Each menu requires a minimum guarantee of 30 persons, unless otherwise specified. Prices stated are subject to 10% service charge and prevailing government taxes.

# WESTERN BENTO BOX MENU

Food items are non-transferable to refreshment breaks.

## MENU 1

### APPETISER

Black Pepper Free Range Chicken  
Winter Melon Cubes with Cucumber Salsa

### MAIN COURSE

Pan-seared Sea Bass with Citrus Sauce  
Sautéed Root Vegetables & Carrot Purée

### DESSERT

Pineapple Upside-down Cake  
with Mango Sauce

## MENU 2

### APPETISER

X.O. Chilli Tiger Prawns & Sweet Onion  
Mango Compote with Baby Romaine

### MAIN COURSE

Oven-baked Chicken Roulade with Natural Jus  
Braised Cabbage & Pumpkin Mouseline

### DESSERT

Banana Crumble Tart  
with Gula Melaka Anglaise

## MENU 3

### APPETISER

Flash-seared Tuna Tataki & Lump Crab Salad  
Sweet Pea & Shiitake Mushroom Salad

### MAIN COURSE

Brick-baked Tilapia with Dill Cream Sauce  
Spinach Fricassee & Creamy Potato Mash

### DESSERT

Homemade Carrot Cake with Pineapple Compote

# VEGETARIAN WESTERN BENTO BOX MENU

Food items are non-transferable to refreshment breaks.

## MENU 1

### APPETISER

Pickling of Cherry Tomatoes & Yellow Melon  
Petite Greens with Kaffir Lime Marmalade

### MAIN COURSE

Margarine-glazed Potato Gnocchi with Spinach  
Cherry Vine Tomatoes

### DESSERT

Pineapple Upside-down Cake  
with Mango Sauce

## MENU 2

### APPETISER

Roasted Root Vegetables & Carrot Purée  
Cucumber Salsa with Honey Lime Dressing

### MAIN COURSE

Sous Vide Mushroom & Asparagus with Roast Potatoes

### DESSERT

Banana Crumble Tart with  
Gula Melaka Anglaise

## MENU 3

### APPETISER

Lightly Smoked Mushroom, Palm Heart & Asparagus  
Sweet Pea Salad with Calamansi Vinaigrette

### MAIN COURSE

Sweet Corn and Cheese Flan  
Sautéed Garden Vegetables, Confit Potatoes & Chervil

### DESSERT

Homemade Carrot Cake with Pineapple Compote